

PANAMA VARIETALS

SEEDLING

One 60 day old seedling is put in a bag for 9 months when it is strong enough to be planted at high altitude.



TREE

It takes a tree three to seven years depending on the varietal and altitude to produce the first harvest. Trees need to be regularly observed, fertilized and pruned.



HARVEST

Once per year only the ripest cherries get harvested by hand. The pickers are traditionally Ngobe Bugle Indians who are very well trained.



SELECTION

After hulling and weight and size selection all the beans go through a manual selection for defects done by the Ngobe Bugle Indians.



RESTING

After the beans are dried to a humidity of about 11% they are stored and able to rest and develop their full aroma for about three months.



PROCESSING

Three types of processing:

Washed - depulp, ferment, wash & dry for 6-8 days

Honey - depulp & dry with some pulp left for 8-12 days

Natural - dry the whole cherry for 14-18 days



PACKAGING & SHIPPING

All the coffee is stored in humidity and temperature controlled places and packaged either in vacuum or Grain Pro bags.



ROASTING

Panama coffees are carefully roasted at low heat and not too dark to really bring out the sweetness, acidity and fruitiness of those coffees.



PREPARATION

The final step to a perfect cup of coffee is the preparation by a trained barista either as a filter coffee, an espresso or a milk based drink.

